

UB-5/10 Oven/Proofer

Project _____

Item _____

Quantity _____



SIZE:

UB-5/10 - 83-3/8" High, 32-1/4" Wide, 36" Deep
2118 mm High, 819 mm Wide, 911 mm Deep

NU-VU's **UB-5/10** oven/proofer features our patented **V-AIR®** System in the oven. The heat is distributed evenly throughout the oven cavity by the fan located in the top of the oven which blows the air down the inside walls of the cavity and up and out through the holes at each shelf. This gives your product an even bake, top to bottom, side to side and front to back without ever turning pans.

The proofer portion of the UB-5/10 comes standard with a manual fill humidity system.

The UB-5/10 has a capacity of 5 full size or 10 half size pans in the oven and 10 full size or 20 half size pans in the proofer.

These units also feature flush mount doors, which means no sagging or leaking. Lift off hinges allow for easy cleaning. The lighted oven and proofer compartments make it easy for you to do sight baking and proofing without having to open the doors, disturbing the internal temperatures.

CONSTRUCTION:

- Welded stainless steel
- Fully insulated
- Control panel accessible through front and top of unit
- Heating elements accessible inside of cabinet and through top

CONTROLS:

- Solid state controls
- Indicator lights for thermostats
- Microswitch fan motor cut-off

LABORATORY CERTIFICATION AND APPROVAL



NU-VU® UB-5/10 Oven/Proofer

STANDARD FEATURES:

- **V-AIR®** technology
- Stainless steel construction
- Magnetic door latches
- 3" heavy duty casters
- Tempered glass doors
- Silicone rubber door gaskets
- Flush mount, lift off, no sag doors
- Stainless steel hinges
- Overflow drain and pan
- Separate heat and humidity controls for proofer

OPTIONAL FEATURES:

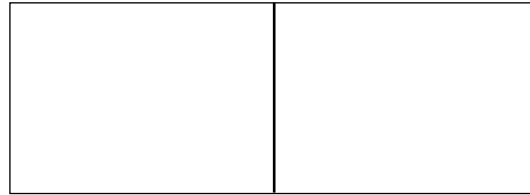
- Internal steam
- AutoMist humidity in proofer
- Warmer in proofer
- Cook'n Hold
- Solid door
- Product probe
- Two speed fan



NU-VU® Food Service Systems

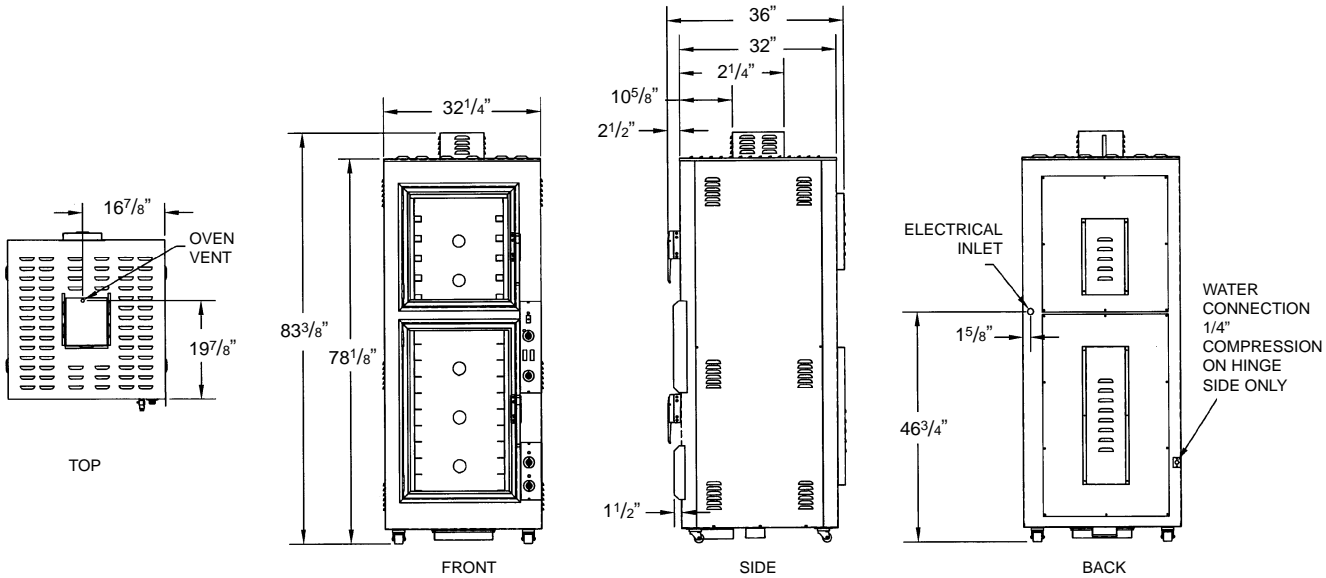
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Approval / Stamp

UB-5/10 Oven/Proofer



SPECIFICATIONS:

ELECTRICAL:

208 or 240 Volt single or three phase is standard. (Specify at time of order.)

SERVICE CONNECTIONS:

UB-5/10 is shipped from factory to be hard wired on site. Single phase uses three-wire system. Three phase uses four-wire system.

ELECTRICAL:

Amp Draw	208/1	208/3	240/1	240/3
L1	45	32	40	28

WATER:

A 1/4" waterline is required if a steam or AutoMist option is selected. A water filtration system should be used to minimize mineral build-up.

LISTINGS:

The UB-5/10 has NSF & C-ETL-US listings.



INSTALLATION:

Allow four inches on each side and back of unit for ventilation of oven.

CAPACITY: Per Compartment

	18"x26" Sheet Pans	13"x18" Sheet Pans	Spacing
Oven	5	10	4"
Proofer	10	20	3-5/16"

DIMENSIONS:

	Height	Width	Depth
Exterior	83-3/8"	32-1/4"	36"
Interior			
Oven	22-1/4"	18-1/4"	28-1/2"
Proofer	35-7/8"	18-1/4"	28-1/2"

DOOR SWING: Oven - 24-1/4" (616 mm)

Proofer - 24-1/4" (616 mm)

PACKING SIZE:

86" High, 36" Wide, 38" Deep
(2184 mm High, 914 mm Wide, 965 mm Deep)

SHIPPING WEIGHT:

650 Pounds (295 Kg), FOB Menominee, MI 49858

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